



shoya fully licensed
melbourne nouvelle wafū cuisine

We are delighted to present to you the

Shoya Wine List

Whilst Traditional Japanese Cuisine has not customarily been matched with wine, Master Chef Shigeo Nonaka's innovative *Nouvelle Wafu* cuisine, which explores the culinary boundaries of Japanese and European traditions, requires a selection of wines that compliments the subtlety and intricacy of the dishes created.

The wines chosen display pure and delicate fruit flavour in each varietal spectrum, as well as excellent balance, and particular care has been taken to ensure they match well with the complex cuisine.

In keeping with Shoya's inventive style, our constantly evolving wine list will feature only wines of the highest quality, including iconic as well as boutique wines, all selected for their respective harmony with the various elements of Chef Shigeo's cuisine.

The wines are arranged by grape variety, featuring their most renowned regions. We have included suggestions for each wine style's best-suited dishes.

To further enhance your enjoyment, wines are served in elegant and stylish Riedel 'O' Series Wine Tumblers and Stemware.

Wines and Sakes are on the front or alternatively, located at the back are our other beverages that may inspire; cocktails, beers, whiskies and non-alcoholic drinks are on offer

As with all extensive drink lists, the items, prices and/or vintages may differ, If in doubt or need assistance, please feel free to speak to us



SAKE & SHOCHU

What is SAKE?

SAKE is called as Rice Wine of Japan, going through the process of rice milling, steaming, Koji making, yeast starter, mashing, pressing, filtration, pasteurization, and then aging. The crucial elements involved in brewing sake are water, rice, technical skill, yeast, land and weather. Therefore, the quality of rice and water determines the final quality of SAKE.

Some mill and throw away 40 to 60 % of the quality rice to get very fine core part as the major part of ingredient, others use mountain water and special techniques with homemade Koji and yeast starter to make differences.

The alcoholic content is 14-16%, so it is very similar to the one of wine but without all the preservatives that wine uses during the production process.

We recommend chilled SAKES for Sashimi and our entrees before enjoying warm SAKE for our Tempura, Wagyu and other main dishes.

What is SHOCHU?

SHOCHU is Japan's other indigenous alcoholic beverage, but unlike sake, SHOCHU is distilled. It is also made from one of several raw materials, such as barley, potatoes, corn, and even from chestnuts, raw sugar, citrus fruits, whatever people are willing to try to make with. You can enjoy some of the unique ingredients and flavours at SHOYA.

The alcoholic content is usually 25%, although sometimes it can be as high as 40% or more. Some can be enjoyed best on the rock, others with hot or cold water with a slice of lemon, a sour plum, etc. Find out the suitable way for you to enjoy with or without your meal.

All SAKE and SHOCHU are carefully selected from all over Japan by our owner-master-chef Shigeo Nonaka to amuse and please you with the beautiful match with any of the traditional and creative dishes he presents in SHOYA. Some bottles of our SAKE are hard to get even in Japan and those empty bottles have special value and price to some of the collectors. You can purchase the whole bottle to keep with your name tag on, to enjoy upon your next visit to SHOYA.

If in doubt or if there are any questions please feel free to ask us...

Wines

By the glass

Champagne

Sparkling

Sauvignon Blanc Semillon

Viognier

Riesling

Pinot Gris

Other White

Rose

Pinot Noir

Shiraz

Cabernet Sauvignon Blend

Other Red

Sweet

Cocktails

Soft Drinks

Plum Wines

Beers

Spirits

Wines by the Glass 150ml unless specified

	Vintage	Glass
<i>WHITES</i>		
Jansz Premium Cuvée - Pipers Brook, TAS	100ml	NV \$12
Moët & Chandon Brut - Épernay, Champagne	100ml	NV \$25
M.Chapoutier 'Schieferkopf' Riesling - Baden, Germany	2016	\$11
Vinteloper Watervale Riesling - Clare Valley, SA	2017	\$12
Heirloom Pinot Grigio - Adelaide Hill, SA	2018	\$10
Nautilus Sauvignon Blanc - Marlborough, New Zealand	2018	\$11
Deviation Road Sauvignon Blanc - Adelaide Hills, SA	2018	\$10
Domaine William Fèvre Petit Chablis - Chablis, France	2017	\$15
Bass Phillip Estate Chardonnay - South Gippsland, VIC	2016	\$27
Rockford Alicante Bouchet Rosé - Barossa Valley, SA	2018	\$12
Dunes & Greene Moscato 'Split pick' Sparkling Rosé - Eden Valley, SA	100ml	NV \$9
<i>REDS</i>		
Kooyong Massale Pinot Noir - Mornington Peninsula, VIC	2018	\$13
Gérard Bertrand Reserve Speciale Pinot Noir - Languedoc-Roussillon, France	2016	\$17
Dandelion Vineyards 'Lioness of McLaren' Shiraz - McLaren Vale, SA	2016	\$11
Heathcote Winery 'Slaughterhouse Paddock' Shiraz - Heathcote, VIC	2017	\$23
Bowen Estate Cabernet Sauvignon - Coonawarra, SA	2016	\$12
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz - Barossa Valley, SA	2015	\$15
<i>SWEET and DESSERT</i>		
Rockford White Frontignac - Barossa Valley, SA	150ml	2014 \$10
Château de Cros - Lupiac, France	60ml	2010 \$12

Note- We use the *Le Verre de Vin wine preservation system* to provide optimal serving quality after the wine is opened, for your tasting pleasure there are also many digestives and whiskies on the back pages.

Champagne

The rich, bready, nutty, and finessed complexity of these champagnes makes them perfect aperitifs, and additionally they would match beautifully with Chef Shigeo's appetizers, sashimi and more delicate seafood dishes.

Its freshness entices us; our ears listen to the whispering bubbles as they rise to the surface of this golden, pink or pale crystal liquid. Bottling precedes its secondary 'spring ferment', which captures the famous effervescence. Celebratory and luxurious, these are wonderful examples of the various styles of France's most famous invention.

	Vintage	Bottle
Moët et Chandon Brut Impérial - Épernay	NV	\$135
Besserat De Bellefon 'Cuvée des Moines' Brut - Épernay	NV	\$130
Dom Pérignon Champagne Cuvée - Épernay	2009	\$590
Krug Grande Cuvée - Reims	NV	\$670
Dom Ruinart Blanc de Blanc - Reims	2004	\$640
Duval Leroy Femme de Champagne Brut Grand Cru - Vertus	1996	\$1100
Moët et Chandon Rose - Épernay	NV	\$185
Besserat De Bellefon 'Cuvée des Moines' Brut Rosé - Épernay	NV	\$175
Veuve Clicquot Rosé - Reims	NV	\$220
Krug Rosé - Reims	NV	\$980
Billecart-Salmon Rosé - Mareuil-sur-Aÿ	1.5L NV	\$520
Laurent Perrier Cuvée Rosé - Tours-Sur-Marne	1.5L NV	\$360

Sparkling Wine

These wines are delicious as an aperitif, with richness and complexity, and their persistent acid and structure likewise match well with the seafood dishes presented.

The New World has always been fascinated by the sparkling fantasy of Champagne, now producing the elegant, graceful méthode champenoise from the cooler regions of the antipodes. Their attractive spine of acidity supports full fruit and yeasty characters.

Jansz Premium Cuvée - Pipers Brook, TAS	NV	\$ 65
Petaluma 'Croser' - Adelaide Hills, SA	NV	\$ 65
Dunes & Greene Moscato 'Split pick' Sparkling Rosé - Eden Valley, SA	NV	\$ 45
Rockford Sparkling Black Shiraz - Barossa Valley, SA	NV	\$174
Veuve Ambal 'Crémant De Bourgogne' - Burgundy, France	NV	\$ 60
Bandini Prosecco - Veneto, Italy	NV	\$ 45

Sauvignon Blanc and Semillon

Rather than selecting highly acidic examples, we have chosen wines with more depth, dimension and fruit complexity, which match well with delicate white fish, shellfish, sashimi and crustaceans, and handle some spice.

In the Loire Valley, sauvignon blanc produces the famous Sancerre. The grape is sometimes described as exhibiting 'kiwi fruit' because of its fruit-driven herbaceousness, so it is often blended with great success with semillon, whose generosity benefits from its piercing acidity and spice. In New World expressions, its flavour spectrum is dramatic: from the zesty acidity of Marlborough, to the funky vegetal elements of the Adelaide Hills.

	Vintage	Bottle
Shaw and Smith Sauvignon Blanc - Adelaide Hills, SA	2018	\$ 53
Deviation Road Sauvignon Blanc - Adelaide Hills, SA	2018	\$ 42
Xanadu DJL Sauvignon Blanc Semillon - Margaret River, WA	2017	\$ 43
Pierro LTC Semillon Sauvignon Blanc - Margaret River, WA	2017	\$ 58
Rockford Local Grower Semillon - Barossa, SA	2008	\$ 76
Cloudy Bay Sauvignon Blanc - Marlborough, New Zealand	2017	\$ 72
Wither Hills 'Rarangi' Sauvignon Blanc - Marlborough, New Zealand	2016	\$ 48
Nautilus Sauvignon Blanc - Marlborough, New Zealand	2018	\$ 46
Ata Rangi Sauvignon Blanc - Martinborough, New Zealand	2018	\$ 58
Pascal Jolivet Sancerre - Loire Valley, France	2015	\$ 85

Viognier

Highly aromatic, with a luscious palate and some cleansing, citrus acidity, these wines would match best with the richer seafood, grilled and deep fried, and noodle and rice dishes.

Now virtually confined to the tiny Condrieu and Côte Rôtie regions in France, Australian producers number amongst the few champions keeping this wonderful variety alive. Exotic, luscious, seductive, full-flavoured, musk, spice, apricots, peaches; citrus blossoms and lychees are just some of the descriptors of this mysterious and alluring wine.

	Vintage	Bottle
By Farr - Geelong, Vic flat	2013	\$ 85
Tuners Crossing - Bendigo, Vic	2014	\$ 45
Soumah - Yarra Valley, Vic	2013	\$ 70
Stags Leap - Napa Valley, USA	2012	\$ 60

Riesling

Perhaps the most sublime wine match to Japanese cuisine, Riesling expresses racy, aromatic, minerality well suited to vibrant and fresh flavoured dishes. Its freshness and length will companion with delicate sashimi, white fish, sushi and spicy-pepper flavours.

The jewel of Germany's Mosel and France's Alsace, this variety exudes its terroir through its exquisite, bright flavours, luxurious texture and crisp acidity. In the Southern Hemisphere we have made dry Riesling our own, with the finest examples hailing from the cool Clare and Eden Valleys, Adelaide Hills, Tasmania, Great Southern and Central Otago.

	Vintage	Bottle
Vinteloper Watervale Riesling - Clare Valley, SA	2017	\$ 57
Mitchell Watervale Riesling - Clare Valley, SA	2017	\$ 54
Petaluma Hanlin Hill - Clare Valley, SA	2018	\$ 65
Rockford 'Museum Release' Riesling - Eden Valley, SA	2008	\$ 80
Leeuwin Estate 'Art Series' Riesling - Margaret River, WA	2017	\$ 52
Mittnacht 'Les Fossiles' Riesling - Alsace, France	2017	\$ 75
Dom Schlumberger Grand Cru Riesling - Alsace, France	2013	\$112
M.Chapoutier 'Schieferkopf' Riesling - Baden, Germany	2016	\$ 52
Reichsgraf von Kesselstatt Piesporter Goldtropfchen Spatlese - Mosel, Germany	2007	\$ 89

Pinot Gris and Pinot Grigio

The exotic, spicy, floral aromas, ample texture and long, clean finish make these wines particularly well suited to sashimi, dumplings, tofu, fish and crustacean dishes.

Pinot Gris from Alsace is steely and refreshing, and can have a citrus aroma. The Alsatian style has richness with spicy aromatics; spicy, peach kernel and honeysuckle are common descriptions. The same grape in Italy is called Pinot Grigio, though is presented in a much drier style, showing more savoury nuttiness and minerality. New World wines tend to declare their particular style by labelling either in the French or Italian terminology.

	Vintage	Bottle
Pipers Brook Vineyard Pinot Gris - Pipers Brook, Tas	2018	\$ 63
Heirloom Pinot Grigio - Adelaide Hill, SA	2018	\$ 46
Yabby Lake Pinot Gris - Mornington Peninsula, VIC	2018	\$ 75
Mount Vernon Pinot Gris - Marlborough, NZ	2017	\$ 40
Hugel Pinot Gris - Alsace, France	2016	\$ 89

Chardonnay

Rather than choosing tropical, buttery chardonnays, this selection tends towards the complex, mineral, nutty spectrum that would best suit crustacean, shellfish and fish dishes, tempura, dumplings, chicken and sashimi.

Perhaps the most famous wine of all, chardonnay expresses a true gamut of flavours and thrives in virtually any climate. Its progeny range in style from exquisite, warm, oak-aged, savoury White Burgundies of Mersault; the lean, flinty wines of Chablis; to the generosity and complexity of the best New World chardonnays.

	Vintage	Bottle
Shaw and Smith 'M3 Vineyard' - Adelaide Hills, SA	2016	\$ 86
Wolf Blass White Label - Eden Valley, SA	2006	\$ 75
Giant Step Tarraford Vineyard - Yarra Valley, VIC	2016	\$ 88
'By Farr' - Geelong, VIC	2007	\$135
Bindi 'Quartz' - Macedon Ranges, VIC	2017	\$170
Bindi 'Quartz' - Macedon Ranges, VIC	2011	\$210
Kooyong 'Clonale' - Mornington Peninsula, VIC	2017	\$ 65
Yabby Lake Single Block release - Mornington Peninsula, VIC	2012	\$155
Yabby Lake Single Vineyard - Mornington Peninsula, VIC	2016	\$ 85
Bass Phillip Estate - South Gippsland, VIC	2016	\$110
Pierro - Margaret river, WA	2017	\$138
Leeuwin Estate Art Series - Margaret River, WA	2016	\$175
Leeuwin Estate Art Series - Margaret River, WA	2014	\$185
Dog Point Vineyards - Marlborough, New Zealand	2015	\$ 68
Ata Rangi 'Petrie' - Martinborough, New Zealand	2014	\$ 78
Assamblage 'Type R' Kosu, Delaware, Chardonnay - Yamanashi, Japan	2012	\$ 75
Domaine Roux-Père & Fils Bourgogne - Saint Aubin, France	2014	\$ 68
Domaine Rolet L'étoile - Jura, France	2015	\$ 85
Domaine William Fèvre Petit Chablis - Chablis, France	2017	\$ 75
William Fèvre 1er Cru Chablis Montmains - Chablis, France	2016	\$138

Other White Wine Varieties

The world of 'other white varieties' offers a range of complementary flavour spectrums and new experiences. We have selected a group from Australia, France, Italy and Spain, all chosen to enhance the complexity and balance of the dining experience. These wines were selected to complement the delicacy of the seafood dishes, sushi and sashimi.

	Vintage	Bottle
Heemskerk 'Abel's Tempest' Traminer - White Hills, TAS	2010	\$ 45
Giaconda Aeolia Roussanne - Beechworth, VIC	2008	\$140
The Lost Plot Roussanne - Nagambie, VIC	2015	\$ 58
Rockford White Frontignac - Barossa Valley, SA	2014	\$ 44
Domane Wachau Gruner Vltliner Smaragd - Achleiten, Austria	2008	\$ 68
Assamblage 'Type R' Koshu, Delaware, Chardonnay - Yamanashi, Japan	2012	\$ 75

Rosé

These examples, which are savoury, dry and clean on the palate, will work well with the highest quality sashimi, sushi, tofu, abalone and pork dishes.

Created by the gentle crushing and swift removal of red wine skins or, conversely, the 'bleeding off' (saignée) of blushed juice, these wines make for a delicious transition from white to red. They are warming, with delicate tannins and bountiful, clean flavours suggesting wild strawberry, ripe cherry and forest floor complexities.

	Vintage	Bottle
Rockford Alicante Bouchet Rosé - Barossa Valley, SA	2017	\$ 54
Chandon Pinot Noir Rosé - Yarra Valley, VIC	2016	\$ 45
Port Phillip Estate 'Salasso' Shiraz Rosé - Mornington Peninsula, VIC	2016	\$ 42
Chateau Des Ferrages Roumery - Côte de Provence, France	2016	\$ 45

Pinot Noir

The elegance and intensity of pinot noir means that it is a versatile match to food. These wines would work well with more strongly flavoured fish, dumplings, tofu, pork and lamb, and particularly mushroom, miso, seaweed and soy flavours.

Notoriously difficult to grow and make, pinot noir has been dubbed the 'Holy Grail'. The great Red Burgundies of France achieve the cherished aromas and flavours of cherry, mint, raspberry, truffles, subtle leathery oak and the ubiquitous gamey odour in new wines often referred to as 'animalé'. It has been called the iron fist in the velvet glove because of its powerful intensity but silken, fine mouth-feel.

	Vintage	Bottle
42 Degrees South - Campania, TAS	2018	\$ 45
Freycinet Louis - Bicheno, TAS	2017	\$ 77
Heirloom - Adelaide Hills, SA	2015	\$ 60
Vinteloper - Adelaide Hills, SA	2017	\$ 79
Bindi 'Dixon' - Macedon Ranges, VIC	2015	\$115
Bindi 'Original Vineyard' - Macedon Ranges, VIC	2017	\$165
Bindi 'Original Vineyard' - Macedon Ranges, VIC	2015	\$185
Bass Phillip 'Crown Prince' - South Gippsland, VIC	2014	\$ 98
Bellvale 'Estate Range' - South Gippsland, VIC	2016	\$ 48
Yabby Lake Single Vineyard - Mornington Peninsula, VIC	2016	\$ 98
Kooyong Massale - Mornington Peninsula, VIC	2017	\$ 60
Savaterre Frere Cadet Pinot Noir - Beechworth, VIC	2015	\$ 84
Rob Dolan 'True colours' - Yarra Valley, VIC	2016	\$ 48
TarraWarra Estate Reserve - Yarra Valley, VIC	2016	\$ 58
Felton Road Bannockburn - Central Otago, New Zealand	2016	\$175
Grasshopper Rock - Central Otago, New Zealand	2015	\$ 80
Gérard Bertrand Reserve Speciale - Languedoc-Roussillon, France	2016	\$ 72
Faiveley Gevrey Chambertin 1er Cru 'La Combe Aux Moines' - Côte de Nuits, France	2011	\$180
Dominique Laurent Vosne-Romanee 1er cru 'Les Beaux-Monts' - Côte de Nuits, France	1998	\$280
Jean-Marc Bouley Pommard 1er Cru Fremiers - Côte de Beaune, France	2011	\$240

Magnum (All 1.5 Lt unless stated)

Bannockburn - Geelong, VIC	1995	\$285
Felton Road Bannockburn - Central Otago, New Zealand	2009	\$335
Felton Road Estate Cornish Point - Central Otago, New Zealand	2009	\$355

Shiraz

Each of these shirazes has been selected for its elegant complexity, rather than tannic power, and would best suit the dishes that take as their main component beef, pork, lamb or abalone.

This grape produces austere, aromatic, peppered, cool-climate Rhône-styles, and New World expressions of rich, inky, smoky, black fruits. The classic verbosity and potency of our famed Australian shiraz has also begun to give way to more restrained, smoky, spicy, cool climate shiraz, reminiscent of Southern France's Côte-Rôtie.

	Vintage	Bottle
Rockford 'Basket Press' Shiraz - Barossa, SA (375ml)	2012	\$ 80
Rockford 'Basket Press' Shiraz - Barossa, SA	2015	\$155
Rockford 'Basket Press' Shiraz - Barossa, SA	2014	\$160
Rockford 'Basket Press' Shiraz - Barossa, SA	2013	\$165
Rockford 'Basket Press' Shiraz - Barossa, SA	2012	\$185
Rockford 'Basket Press' Shiraz - Barossa, SA	2008	\$190
Rockford 'Basket Press' Shiraz - Barossa, SA	1991	\$330
Rockford 'Rod & Spur' Shiraz Cabernet - Barossa Valley, SA	2015	\$ 87
Penfolds RWT - Barossa Valley, SA	2008	\$300
Penfolds St. Henri - Barossa Valley, SA	2001	\$240
Penfolds St. Henri - Barossa Valley, SA	1992	\$260
Teusner 'The Wark Family' Shiraz - Barossa Valley, SA	2016	\$ 52
Rockbare 'Barossa Babe' - Barossa Valley, SA	2015	\$ 77
Yalumba Hand Picked Shiraz Viognier - Eden Valley, SA	2012	\$ 75
Henschke 'Mount Edelstone' Shiraz - Eden Valley, SA	2012	\$190
Mitchell McNicol Shiraz - Clare Valley, SA	2007	\$ 94
d'Arenberg 'The Dead Arm' Shiraz - McLaren Vale, SA	2002	\$210
Dandelion Vineyards 'Lioness of McLaren' Shiraz - McLaren Vale, SA	2016	\$ 47
Wirra Wirra 'RSW' - McLaren Vale	2011	\$140
'By Farr' - Geelong, VIC	2013	\$125
Domain Terlato & Chapoutier Shiraz - Pyrenees, VIC	2014	\$ 70
Dalwhinnie 'Eagle' Shiraz - Pyrenees, VIC	2000	\$350
Heathcote Winery 'Slaughterhouse Paddock' Shiraz - Heathcote, VIC	2017	\$ 92
Heathcote Winery 'The Origin' Shiraz - Heathcote, VIC	2016	\$102
Carlei Estate 'Sud' Shiraz - Heathcote, VIC	2007	\$ 85
Fairbank Syrah - Sutton Grange, VIC	2016	\$ 54
M.Chapoutier 'La Bernardine' - Châteauneuf-du-Pape, France	2010	\$140
Maison De Grand Esprit 'Les Seize Galets' - Crozes-Hermitage, France	2007	\$ 95

Magnum (All 1.5 Lt unless stated)

D'Arenberg 'The Dead Arm' - McLaren Vale, SA	2007	\$310
Hanging Rock - Heathcote, VIC	1992	\$350

Cabernet and Blends

These cabernets have been selected for their long, fine tannin structure and pure fruit and herbal characters. The most difficult companion to Japanese food, this selection would be best suited to lamb, beef or pork dishes.

Cabernet Sauvignon enjoys warmer climates; though in cooler areas, it shows herbaceous, green qualities. The wines paradoxically retain delicacy, whilst showing brambly, smoky flavours and length. It's often blended with the 'orphans': Merlot, Mourvedre, Petit Verdot or Cabernet Franc, which add richness and satisfy its mid-palate.

	Vintage	Bottle
Rockford 'Rifle Range' - Barossa Valley, SA (375ml)	2009	\$ 68
Rockford 'Rifle Range' - Barossa Valley, SA	2016	\$115
Rockford 'Rifle Range' - Barossa Valley, SA	2005	\$160
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2012	\$160
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2002	\$205
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	1998	\$240
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	1994	\$225
Wolf Blass Black Label Cabernet Shiraz Malbec - Barossa Valley, McLaren Vale, SA	2010	\$180
O'Leary Walker Cabernet Malbec - Clare Valley, SA	2013	\$ 55
Katnook Estate 'Odyssey' Cabernet Sauvignon - Coonawarra, SA	2006	\$198
Parker 'First Growth' Cabernet Sauvignon - Coonawarra, SA	1998	\$248
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2010	\$160
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2000	\$180
Bowen Estate - Coonawarra, SA	2016	\$ 49
Yalumba 'The Menzies' - Coonawarra, SA	2014	\$ 98
Xanadu Premium Cabernet Sauvignon - Margaret River, WA	2014	\$ 62
Cullen ' Diane Madeline' Cabernet Merlot - Margaret River, WA	2010	\$185
Dominique Portet Cabernet Sauvignon- Yarra Valley, VIC	2014	\$ 89
Dalwhinnie Cabernet Sauvignon- Pyrenees, VIC	2000	\$120
Château Pontoise Cabarrus - Haut Merdoc, France	2013	\$100
Château La Graves Figear - St Emilion, France	2007	\$160
Clos Fourtet - St Emilion, France	2007	\$256
Torres Mas La Plana 'Black Label' - Penedes, Spain	2008	\$125

Magnum (All 1.5 Lt unless stated)

Chateau Pontet-Canet 5me cru classe - Pauillac, France	2004	\$425
Yalumba 'Menzies' Cabernet Sauvignon - Coonawarra, SA (Jeroboam 3Lt)	1992	\$340

Other Red Wine Varieties

This selection of 'new wave' red wine varieties and blends offer different and interesting food and wine matching possibilities. While varying in style, each has been selected for its purity of flavour, subdued tannins, and soft, seamless palate profile. They are best suited to the richer, soy, mushroom and teriyaki flavours of the pork, lamb and beef dishes.

	Vintage	Bottle
Rusden Chookshed Zinfandel - Barossa Valley, SA (375ml)	2007	\$ 64
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz - Barossa Valley, SA	2015	\$ 62
S.C.Pannell Granache Shiraz Touriga - McLaren Vale, SA	2013	\$ 58
M.Chapoutier 'La Bernardine' - Châteauneuf-du-Pape, France	2010	\$140
Azelia di Luigi Scavino Barolo DOCG - Piedmont, Italy	2004	\$165

Dessert Wine

Often created in the image of the great Sauternes of France affected by the 'Noble Rot' (Botrytis Cinerea), which leaves concentrated, flavoursome and sweet juice. In France, the principal variety used is Semillon, though in Australia, a range of other grape varieties are used to excellent effect. Spain's medium sweet, raisiny, smooth Moscatel is made in a vibrant and fresh style; and wines influenced by the Italian Moscato are sweetly fruity, low alcohol and lightly fizzy.

Wines are presented in 375 millilitre bottles, unless otherwise stated.

Château de Cros - Lupiac, France	2010	\$ 65
M.Chapoutier 'Muscat' - Beaumes de Venise, France	2007	\$ 75
Château de Fargues 'Lur Saluces' - Sauternes, France	750ml 1990	\$390
Château Gravas - Sauternes, France	750ml 2007	\$180
Telmo Rodriguez MR Moscatel 'Mountain Wine' - Malaga, Spain	2004	\$105

Fortified Wines

The rich, historic and artisinally-crafted wines make a delicious end to a meal. Iberia's great legacy to the world. In Spain, the common processes of fortification and barrel ageing within a solera system yields many distinct types with subtle variations within each; and from Portugal, we find inspiration for our fine vintage tawny.

60ml Per serve

Galway Pipe Port - Nuriootpa, South Australia	\$12
McWilliams's Hanwood Tawny Port - Hanwood, New South Wales	\$10
Quinata De La Rosa 10yo Tawny - Oporto, Portugal	\$18
Valdespino - Pedro Ximénez, Spain	\$ 9